

# Prueba lo Nuestro



## Combination #4 \$12.25

3 tacos al pastor with piña, grilled onions, rice, and beans.



## Combination #5 \$15.25

1 Pastor Gringa, 1 Pirata with pico de gallo, sour cream, rice, and beans



## Combination #6 \$15.25

Large quesadilla with pico de gallo, sour cream, rice, and beans.

Protein options:

• chicken • pastor • trompo



## Combination San Nico \$14.99

A mini "Siberia-style" chicken tostada served with a small bowl of Tlalpeño chicken soup. Organic 50% less sodium.



## Menudito \$16.99

Mexican-style beef tripe soup, red pepper, and oregano. Served with two barbacoa tacos and tlaquepaque sauce.



## Combination San Pedro \$16.99

A mini beef deshebrada tostada served with a small bowl of Caldo de Res. Made with organic ingredients and 50% less sodium.



## Camaroncitos \$14.99

Juicy grilled shrimp tacos with rice, fresh salad, and creamy sauce.



## Flautas de Papa \$13.99

3 crispy potato flautas topped with sour cream, queso fresco, guacamole, and homemade ranchera tomato sauce. Served with crispy diced potatoes and fresh sided salad.

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.



**Costillas**

**\$17.00**

3 Ribs with guacamole, rice, grilled onions, and salad.



**Fajita**

**\$17.00**

Mexican fajita meat with sausage, rice, beans, and salad.



**Asado de Puerco**

**\$13.50**

Mexican pork stew with rice and beans.



**Chile Relleno**

**\$13.50**

Stuffed pepper of picadillo or cheese with rice, beans, and salad.



**Pollo a la Plancha**

**\$13.50**

Grilled chicken breast served with a fresh salad and sliced avocado on the side. Light, healthy, and full of flavor.



**Tacos al Carbon**

**\$13.50**

2 Beef fajita tacos on flour tortilla with rice, charros beans and pico de gallo.

NO INCLUYE FRIJOLE CHARROS  
NO CHARROS BEANS INCLUDED

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